

Health Inspection Process

Detailed health inspections are conducted at any time during normal business hours. Inspections are usually conducted at different times to get well rounded views of the activities of the facility. The basis of the regulations is to make sure that food offered to consumers is safe, unadulterated, and honestly presented. A risk based inspection is performed at each establishment in which all practices and records relating to food safety are observed, inspected, and documented. Routine health inspections begin with 100 points. Each violation has a numerical value based on its risk of food borne illness. Violations observed during the time of the inspection will be noted and deducted from 100 points to give the final sanitation score. Whenever possible, violations found during the inspection are documented, but corrected immediately. Violations not able to be immediately corrected will be reinspected during a follow up inspection within 15 days.

The Food Establishment inspection Report consists of 27 critical violations. Demerits ranging from three (3) points to five (5) points are issued when a food establishment is found in non-compliance. Demerits are categorized by Food Temperature/Time Requirements; Personnel/Handling/Source Requirements; and Facility and Equipment Requirements. For example, five (5) points are deducted if there is chicken on a buffet table with a hot holding temperature of 120°F. It is required to be 135°F or above for hot holding temperatures. If a food handler is observed coughing into their hands, then immediately starts preparing food without proper hand washing, four (4) points are deducted. If it is observed in a facility that there isn't soap available at a handsink, three (3) points are deducted. All of these violations listed are just a few examples of violations that are noted as well as occurrences that require immediate corrective action. The categories on the inspection report are the most important food handling practices that when are not done properly are most likely to lead to food borne illnesses. Reviewing the entire inspection history of an establishment, rather than an individual inspection score, will provide a more accurate picture of an establishment's commitment to food safety and sanitation.